



SZECHUAN PORK NOODLE STIR-FRY

with Carrot, Scallions & Peanuts



PREP: 10 MIN COOK: 30 MIN CALORIES: 870



HELLO

HALL OF FAME

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NOODLE ON IT

In Step 5, you'll cook the ramen noodles for a mere 1-2 minutes. Pro tip: Set your timer to guarantee perfectly tender results! These noodles can overcook very quickly, and this short boil ensures they won't turn to mush while you toss the stir-fry.

BUST OUT

Large pan

- Medium pot Whisk
- Peeler

• Box grater

 Strainer Small bowl Paper towels

- Kosher salt
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.) For HelloCustom nutritional information, please

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*Ground Pork is fully cooked when internal temperature reaches 160°

Shrimp are fully cooked when internal temperature reaches 145°.

S *Ground Beef is fully cooked when internal temperature reaches 160°.



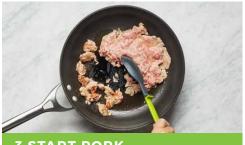
1 PREP

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Peel and mince garlic. Trim and cut scallions crosswise into 1-inch pieces: thinly slice one-quarter of the scallion greens. Trim and peel carrot; grate on the largest holes of a box grater. Roughly chop peanuts.



2 MAKE SAUCE

• In a small bowl, whisk together sweet soy glaze, stock concentrate, half the Szechuan paste, half the vinegar, half the peanut butter, 11/2 tsp sugar, 1/4 cup water, and chili flakes to taste until smooth. (For 4 servings, use all the Szechuan paste, all the vinegar, all the peanut butter, 3 tsp sugar, and $\frac{1}{3}$ cup water.)



3 START PORK

- Heat a drizzle of oil in a large pan over medium-high heat. Add pork*. Using a spatula, press into an even layer. Cook. undisturbed. until browned on bottom. 3-4 minutes.
- Break up meat into pieces and continue cooking until pork is cooked through, 2-4 minutes more.
- Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in Θ shrimp or **beef*** for pork (no need to break up shrimp into pieces!).



4 FINISH PORK

- Add garlic and scallion pieces to pan with **pork**; cook until fragrant, 1-2 minutes
- Stir in sauce: cook until reduced and thickened slightly, 1-2 minutes.



5 COOK RAMEN & STIR-FRY

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until tender, 1-2 minutes. Drain and thoroughly rinse under cold water, at least 30 seconds. (This stops cooking and helps prevent sticky noodles.)
- Add drained noodles, carrot, and 1 TBSP butter (2 TBSP for 4 servings) to pan with **pork mixture**. Toss until noodles are warmed through and everything is thoroughly combined, 1-2 minutes. (TIP: If needed, stir in water a splash at a time until noodles are thoroughly coated in sauce.) Taste and season with salt and pepper.



6 SERVE

• Divide stir-fry between bowls. Top with sliced scallion greens, peanuts, and remaining chili flakes to taste. Serve.